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TITLE: REFINING METHOD FOR BEAN-CURD REFUSE

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ABSTRACT:

PROBLEM TO BE SOLVED: To provide high quality bean-curd refuse by removing the grass-like bad smell of the bean-curd refuse and impurities such as bean skin or the like for hurting feeling to the tongue.

SOLUTION: The bean-curd refuse is immersed in water and agitated and the impurities such as the bean skin or the like floating on a water surface are removed. Then, a deodorant whose main components are sodium carbonate and other same effect material is added to bean-curd refuse immersed water and boiled and then, dehydration is performed.

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Notes:

1. Untranslatable words are replaced with asterisks (****).
2. Texts in the figures are not translated and shown as it is.

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[Claim(s)]

[Claim 1] The refining method of Ocala which consists of what Ocala is immersed in water, and is agitated, impurities, such as a bean skin which surfaced on the water surface, are removed, sodium carbonate and the odor removal agent which uses the other same effective materials as a principal component are added and boiled subsequently to the above-mentioned Ocala immersion water, and is subsequently dehydrated.

[Detailed Description of the Invention]

[0001]

[Field of the Invention] This invention relates to the Ocala refining methods of removing impurities, such as a bean skin which injures grassy-smelling KUSAMI and the grassy-smelling taste which Ocala has, and dealing in good-quality Ocala suitable as an ingredient of secondary food.

[0002]

[Description of the Prior Art] Conventionally, Ocala is steamed for 10 to 15 minutes with a steam for the purpose of KUSAMI clearance and sterilization of Ocala, and the refining methods milled after drying this subsequently are known.

[0003] However, it was what an impurity remains and KUSAMI not only remains in the obtained Ocala powder in addition by the above-mentioned conventional method, but cannot be said to be enough using taste as an ingredient of **** and secondary food.

[0004]

[Problem(s) to be Solved by the Invention] This invention makes it a technical problem to deal in good-quality Ocala which fully removed KUSAMI and an impurity.

[0005]

[Means for Solving the Problem] Then, this invention person traces that sodium carbonate is effective in KUSAMI clearance, as a result of repeating various investigation experiments, and based on it as a means of the above-mentioned business solution Ocala is immersed in water, and is agitated, impurities, such as a bean skin which surfaced on the water surface, are removed, subsequently to the above-mentioned Ocala immersion water sodium carbonate and the odor removal agent which uses the other same effective materials as a principal component are added and boiled, and the Ocala refining methods which consist of what is subsequently dehydrated are proposed.

[0006] With the above "sodium carbonate" in this invention, soda ash (Na_2CO_3) and the ***** soda ($\text{Na}_2\text{CO}_3 \cdot 10\text{H}_2\text{O}$) shall be included. In addition, Ocala to which Ocala used for this invention comes out from the mill and the ordinary tofu mill of ***** is used suitably. The work example of this invention is explained below.

[0007]

[Example] Water 70L is injected into a shuttle race body, Ocala 15kg is immersed in this,

and it fully agitates. Since impurities, such as a bean skin and fiber, surface on the water surface 4 to 5 minutes after churning, this is dipped up using the net of a detailed mesh etc. Next, the ***** soda 300g is added in the above-mentioned shuttle race body, it mixes lightly, subsequently a shuttle race body is heated, and the above-mentioned mixture is boiled for about 5 to 7 minutes. next -- using the mixture in the account shuttle race body of natural-air-cooling Gokami for a filter cloth etc. -- nature -- or application-of-pressure dehydration is carried out and it deals in mud-like refining Ocala as filter residue.

[0008] Since there is no grassy-smelling KUSAMI and most impurities were removed, above-mentioned mud-like refining Ocala became the good thing of taste with decent flavor. A color is hardly different from raw material Ocala. This mud-like refining Ocala is promptly used as the ingredient of a meal, or an ingredient of secondary food.

[0009] Furthermore, it is also good to fill up a mold etc. with above-mentioned mud-like refining Ocala, to dry with sunlight or heating, to form in desiccation refining Ocala of the various configurations of the letter of a block, the shape of a plate, and the letter of a chip, or to fill up the above-mentioned mold etc., to freeze and to form in frozen refining Ocala of various configurations.

[0010] Moreover, above-mentioned mud-like refining Ocala can be dried and, subsequently to powdered or granular refining Ocala, the desiccation Ocala can also be carried out with a mill or a fined grain machine.

[0011]

[Effect of the Invention] According to the refining methods of Ocala of this invention, while fully canceling grassy-smelling KUSAMI of Ocala, impurities, such as a bean skin and fiber, are also removable, thereby, it is decent and good good-quality Ocala of taste can be offered.

[Translation done.]